

## EGGS IN A NEST



CLOUDY

Serves: 

### INGREDIENTS:

1 slice of bread  
1 teaspoon of butter or margarine  
1 egg  
Salt and pepper to taste

### DIRECTIONS:

1. Use a small cookie cutter to cut a shape out of the bread.
2. Melt the butter in a griddle or frying pan.
3. Place the bread in the pan and break an egg into the hole.
4. Lay the cutout shape in the pan wherever it will fit and toast until golden brown.
5. Sprinkle the egg with

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- salt and pepper.
6. When the bottom of the bread is golden brown, flip the egg nest and toast the other side. The egg will finish cooking in about 1 minute.
  7. Serve with the toasted shape.



Whether they are brown or white, eggs are a protein that's good for you!